



SIMMONE LOGUE

FINE FOOD COMPANY

Christmas



original comfort food purveyors

Ph: 9519 3680

www.simmonelogue.com

Christmas Menu

Traditional Plum Pudding

Our Puddings are generously laden with brandy & fruit.

100% natural, no preservatives.

(Recommended serving 150g per person)

1 kg \$46 – 1.5 kg \$65 – 2 kg \$84

2.5 kg \$98 – 3kg \$116

1kg Gluten Free Pudding - \$46

Summer Berry Pudding \$55

Vanilla sponge, fresh berries and mascarpone crème served with crème anglaise

Sweet Little Things

Fruit Mince Tarts, gift boxed \$25 per dozen

Petite chocolate ganache tarts \$29 per dozen

Petite lemon curd tarts \$29 per dozen

Little flourless chocolate cakes \$36 per dozen

Almond espresso biscotti \$12 per dozen

Chocolate and hazelnut biscotti \$12 per dozen

Preserves & Sauces \$13.90

Brandy Cream Sauce, Brandy Butter, Passion Fruit Butter, Strawberry Jam, Blood Orange Marmalade, Thai Vinaigrette, Pickled Pineapple Relish, Chilli Jam, Cranberry Chutney, Lime Mayonnaise, Red Wine Jus

Dips and Paté \$9.90

Chicken Liver Pate, Roasted Red Pepper and Cashew Pesto, Mint and Peanut Pesto

Smoked Trout Rillettes \$12.90

Pickled Tuscan Onions \$7.50

Pane Croccante Flat Bread \$11.90

Short Crust Tart Cases, 2 dozen

\$11.90

Olive Oil and Balsamic

Premium Robust Extra Virgin Olive Oil 250ml \$18 / 500ml \$34

Caramelised Balsamic Vinegar 250ml \$24

Festive Salads (Serves ten)

Cous Cous and Roast Vegetable Salad with Tahini Dressing \$52

Vietnamese Chicken and Rice Noodle Salad \$52

Sautéed Chat Potato Salad with Sour Cream, Crispy Sage and Seeded Mustard \$52

Oven Baked Vegetables with Caramelised Garlic and Rosemary \$46

Savouries (Serves 8 - 10)

Turkey and Cranberry Family Pie \$36.50

Chicken and Leek Family Pie \$36.50

Goats Cheese, Caramelised Onion and Thyme Tart \$30.50

Bacon and Brie Quiche \$30.50

By the dozen \$24.00

Mini Pies:

Turkey and Cranberry

Chicken and Leek

Moroccan Lamb

Beef Bourguignon

Mini Tarts:

Leek & Gruyere

Tomato, Fetta & Olive

Mains

Honey Glazed Leg Ham with Pickled Pineapple Relish \$38 per kg**
Weight Range 4kg – 6kg

Whole Poached Ocean Trout \$39 per kg**
Weight Range 1kg – 1.5kg or 2.5kg – 3kg

Whole Roasted Barossa Turkey with Red Currant, Caramelised Onion, Herbs & Lemon Stuffing \$38 per kg**
Weight Range 4kg – 5kg \$38 per kg

Ballontine of Barossa Turkey with Red Currant, Caramelised Onion, Herbs & Lemon Stuffing \$49 per kg**
Weight Range 1.4kg – 2kg

** Sold by weight

Frozen Party Food

Great range of Simone Logue Favourites conveniently frozen for Christmas entertaining and summer parties.

36 pack Assorted Cocktail Pies
24 pack Assorted Cocktail Quiche or
36 Assorted Cocktail Sausage Rolls
\$29.50 each
Sticky Date Pudding 1.4kg or
Family Apple Pie 1.5kg \$23.50 each
Family Chunky Beef Pie 1.6kg or
Family Chicken & Leek Pie 1.6kg
\$28.50 each

How to order

Please contact our head office on 02 9519 3680 or email catering@simmonelogue.com to place your order or for further information.

Limited stock is available so please place your orders in advance. Final orders will be taken on Friday 18th December.



Christmas Hampers

Bowral Hamper

Fruit Mince Tarts, 1 dozen
Plum Pudding, 1 kilo
Brandy Sauce
\$85.00

Wombarra Hamper

Fruit Mince Tarts, 1 dozen
Plum Pudding, 2 kilo
Brandy Sauce
Almond Espresso Biscotti, 1 dozen
Choc Hazelnut Biscotti, 1 dozen
\$145.00

Berrima Hamper

Fruit Mince Tarts, 1 dozen
Plum Pudding, 1 kilo
Cherry Cranberry and Pistachio
Nougat, 300g
Chocolate Ganache Truffles, 1 dozen
Almond Espresso Biscotti, 1 dozen
Choc Hazelnut Biscotti, 1 dozen
\$125.00

Our range of Simmone Logue Christmas gift and fresh food hampers will be beautifully presented in seagrass picnic baskets or gift boxes.
Please contact us for further information.

*Please note that fresh food hampers require refrigeration after pick up or delivery.

Palm Beach Hamper*

Smoked Salmon, 500g
Lime Mayonnaise
Chicken Liver Pate
Blood Orange Marmalade
Red Capsicum and Cashew Pesto
Smoked Trout Rillettes
Pickled Tuscan Onion
Pane Croccante Flat Bread
Short Crust Tart Cases, 2 dozen
Fruit Mince Tarts, 1 dozen
Little Flourless Chocolate Cakes, 1 dozen
Almond Espresso Biscotti, 1 dozen
Choc Hazelnut Biscotti, 1 dozen
\$195.00

Moss Vale Hamper

Premium Robust Extra Virgin Olive Oil, 250ml
Caramelised Balsamic Vinegar, 250ml
Lime Mayonnaise
Chilli Jam
Thai Vinaigrette
Fruit Mince Tarts, 1 dozen
Plum Pudding, 1 kilo
Cherry Cranberry and Pistachio Nougat, 300g
Chocolate Ganache Truffles, Box of 8
\$185.00

Essington Park Hamper*

Honey Glazed Leg Ham, 4kg
Smoked Salmon, 500g
Pickled Pineapple Relish
Lime Mayonnaise
Thai Vinaigrette
Plum Pudding, 2 kilo
Little Flourless Chocolate Cakes, 1 dozen
Fruit Mince Tarts, 1 dozen
Brandy Cream Sauce
Almond Espresso Biscotti, 1 dozen
Choc Hazelnut Biscotti, 1 dozen
\$295.00

Christmas Party Canapes

Cold Canapes

Herbed crepe smoked salmon, chive, crème fraiche roulade and salmon roe
Goats cheese, red capsicum jam and basil in shortcrust tart

Vietnamese roll of Peking duck, cucumber and shallot with soy dipping sauce

Burrito of chicken with mint, crème fraiche and sun dried tomato

Hot Canapes

Leek and gruyere cocktail quiche

Tomato, fetta and olive quiche

Crispy shredded coconut prawn with chilli jam

Turkey and cranberry cocktail pie

Moroccan lamb cocktail pie

Sweets

Fruit mince tarts

Petite chocolate ganache tarts

\$32 per person

*Available for a minimum of 10 guests

Christmas Cocktail Menu

Canapes

Oysters natural

Vietnamese roll of Peking duck, shallot and cucumber with dipping sauce

Gravlax salmon tartlet with dill mayonnaise

Poached chicken, lemon mayonnaise, pine nut and basil finger sandwich

Leek and gruyere cocktail quiche

Turkey and cranberry cocktail pie

Beef bourguignon cocktail pie

Crispy shredded coconut prawn with chilli jam

Substantial

Honey glazed leg ham with pickled pineapple relish, selection of mustards and rocket

Freshly baked sourdough bread rolls and butter

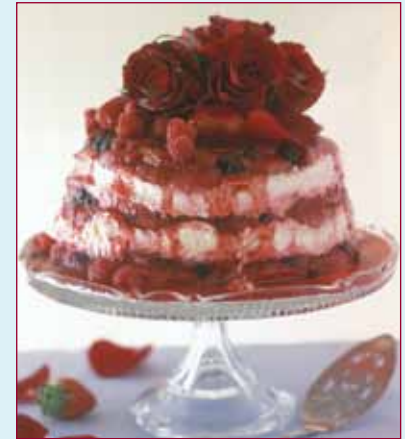
Sweet

Fruit mince tarts

Petite chocolate ganache tarts

\$42 per person

*Available for a minimum of 10 guests



Christmas Picnic Boxes

Fresh spring roll – Prawn, cucumber and coriander w/ soy dipping sauce

Cocktail quiche – Goats cheese, caramelised onion & thyme

Panini with glazed leg ham, pickled pineapple relish and rocket

Finger sandwich – Poached chicken, lemon mayonnaise, pine nut & basil

Herbed crepe of smoked salmon, chive and crème fraîche

Cous cous and roasted vegetable salad with tahini dressing

Chocolate ganache tart

Fruit mince tart

Beautifully packed into individual white boxes with bamboo cutlery and napkin

\$38 per box

*Minimum order 10 boxes

Christmas Picnic

Fresh spring roll – Prawn, cucumber and coriander with soy dipping sauce

Cocktail quiche – Leek and gruyere
Glazed Barossa Valley leg ham with pickled pineapple relish

Whole roasted stuffed chicken with rosemary and lemon

Rocket, pear and parmesan salad with balsamic vinaigrette

Chat potato salad with seeded mustard mayonnaise and parsley

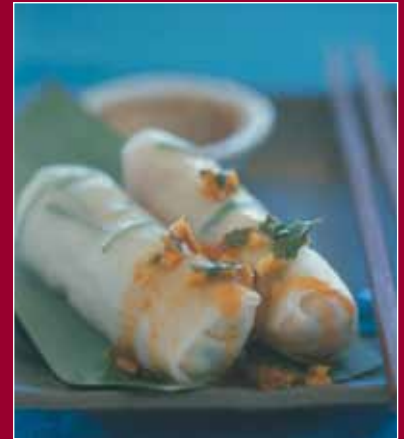
Freshly baked wood fired bread rolls with butter

Fruit mince tarts, little flourless chocolate cakes and fresh cherries

Beautifully packed into seagrass picnic baskets with bamboo plates, cutlery and napkins

\$49 per person

*Available for a minimum of 10 guests



Christmas Buffet

Canapes

Fresh spring roll – Prawn, cucumber and coriander with soy dipping sauce

Cocktail quiche – Leek and gruyere

Buffet

Honey glazed leg ham with pickled pineapple relish

Poached ocean trout with dill mayonnaise

Pistachio and bacon stuffed turkey with cranberry relish

Rosemary and parmesan potato salad

Green beans with toasted almonds

Garden salad with toasted sesame, avocado and cherry tomatoes

Freshly baked sourdough bread rolls and butter

Dessert

Summer berry and mascarpone pudding

Flourless chocolate and almond torte
Served with crème anglaise

\$69 per person

*Available for a minimum of 10 guests

New Years Eve Menu

Cold Canapes

Oysters with red wine and shallot vinaigrette

Smoked snowy river trout with horseradish cream in shortcrust tart

Goats cheese, roasted capsicum and basil in shortcrust tart

Vietnamese roll with prawn, cucumber, shallot and soy dipping sauce

Burrito of chicken, mint, crème fraiche and sun dried tomato

Peking duck crepe with shallot and hoisin

Hot Canapes

Leek and gruyere cocktail quiche

Chicken and leek cocktail pie

Beef bourguignon cocktail pie

Pumpkin, fetta, pine nut and sage pissaladiere

Crispy shredded coconut prawns with sweet chilli jam

Lime and lemongrass chicken sticks with roasted garlic mayonnaise

\$42 per person

*Available for a minimum of 10 guests

Orders must be finalised by 18th December



Head Office

Unit 1, 18-22 Lillian Fowler Place
Marrickville, NSW 2204
02 9519 3680



Store Locations

2 Cross Street
Double Bay NSW 2028
02 9327 5700

Stockland Cammeray
Shop 5 / 450 – 476 Miller St
Cammeray NSW 2062
02 9460 4100